

Bellini

RESTAURANT

DINNER

Antipasti

✓ vegetarian

Grilled Vegetables ✓ <i>Zucchini, Mushroom, Endive, Eggplant, Asparagus & Peppers</i>	\$19
Bruschetta Trio del Giorno	\$21
Burrata with Heirloom Tomatoes ✓ add prosciutto \$12	\$21
Italian Charcuterie & Cheese Served with Piadina Bread <i>Selection of Cured Italian Meats & Cheeses (To Share)</i>	\$33
"Polpetta" with Pomodoro Sauce & Crostini	\$22
Fried Mozzarella in "Carrozza" ✓	\$19
Vitello Tonnato with Classic Tuna Sauce	\$21
Grass-Fed Beef Tenderloin "Carpaccio" <i>with Arugula, Shaved Artichokes & Parmesan Cheese</i>	\$25
Steak Tartare with a Quail Egg, Black Truffle	\$25
<i>ortadella</i> with Stracciatella Cheese & Cornichons	\$26

. . . di Pesce

"Crudo" Tasting Branzino, Shrimp, Salmon, Scallops	\$32
Smoked Salmon Crème Fraîche & Pickled Onions	\$26
Langostine Carpaccio Extra Virgin Olive Oil, Sea Salt	\$25
Dressed Lobster Avocado, Romaine, Salsa Rosa	\$35
Oysters on the Half Shell Classic Mignonette, Lemon	\$24
"Fritto Misto" String Potatoes and Tartar Sauce (To Share)	\$32
Charred Octopus Chickpea Puree, Frisée	\$26

Zuppe

✓

Minestrone	\$12
"Zuppa del Giorno"	\$12

Insalate

Mixed Green Salad with Honey Mustard Vinaigrette ✓	\$18	Cucumber Salad Pickled Onion, Sicilian Capers ✓	\$21
Endive Salad with Avocado, Bosc Pear & Pecorino ✓	\$19	Tuna Salad with Cannellini Beans, Frisée & Pickled Onion	\$23
Farro Salad with Cherry Tomatoes, Olives, Asparagus ✓	\$21	Shrimp Salad with Butter Lettuce & Avocado	\$24

Pasta

Pappardelle "alla Bellini" Pomodoro Sauce with a touch of cream ✓	\$23	Spaghetti "alle Vongole" Clams, White Wine & Parsley	\$29
Tortelli with Spinach & Ricotta Sage-Butter & Parmesan ✓	\$27	Linguine "allo Scoglio" Shrimp, Clams & Mussels	\$38
Linguine "Portofino" Pesto & Cherry Tomatoes ✓	\$25	Bucatini "Cacio e Pepe" Parmigiano, Pecorino, Black Pepper ✓	\$25
Fusilli alla Norma Pomodoro, roasted eggplant, ricotta Cheese ✓	\$28	Mezze Maniche "alla Amatriciana" Pomodoro, Guanciale, Pecorino	\$26
Tagliardi with "Tartufo Nero di Norcia" Black Truffle Cream Sauce ✓	\$35	Traditional Lasagna "alla Bolognese"	\$29
Baked Tagliolini Bechamel, Smoked Ham, Parmesan Cheese	\$25	Gnocchi del Giorno	M/P
		isotto del Giorno	M/P

Secondi

From the Land:

Grass-Fed Beef Milanese "alla Parmigiana" <i>served with Heirloom Tomato</i>	\$39
Veal Scaloppine "al Limone" served with Rice Pilaf	\$39
Grilled Lamb Chops Carrot Purée & Sautéed Spinach	\$46
Organic Chicken ai Pizzaiola served with Rice Pilaf	\$29
Grilled Rib Eye "Tagliata" served with Creamy Spinach	\$63
Grass-Fed Filet Mignon <i>served with Veal Demi, Rosemary Oil & Mashed Potatoes</i>	\$49

From the Sea:

Sautéed Shrimp <i>served with Dandelion Greens & Chili Flakes</i>	\$38
Roasted Chilean Sea Bass <i>Roasted Artichokes, Potatoes, Capers, Tomato, Lemon-Butter</i>	\$52
Grilled Salmon <i>served with Sautéed Frisée Salad and Capers</i>	\$31
Mediterranean Branzino <i>served with Tomato Confit, Fennel Puree & Olive Powder</i>	\$39
Diver Scallops <i>Lemon-Butter, Capers served with Arugula & Cherry Tomatoes</i>	\$47

Sides

Creamy Spinach	\$12	Purée	\$14
Mashed Potatoes	\$10	Rice Pilaf	\$10
Grilled Asparagus	\$12	Dandelion Greens	\$14
Carrot Purée	\$12	9 [[plant Pur,,e	\$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**A service charge of 20% is added for parties of more than 6 guests.